

MAINE FARMER

AND JOURNAL OF THE USEFUL ARTS.

BY WILLIAM NOYES & CO.]

"Our Home, Our Country, and Our Brother Man."

[E. HOLMES, Editor.]

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THE FARMER.

WINTHROP, FRIDAY MORNING, AUGUST 5, 1836.

Reclaiming Waste Lands.

When we look about us in different parts of the State, we cannot help being struck with the amount of waste lands on every side. These appear in shape of pastures grown up to bushes—in the form of swamps full of alders and birches, and in bog land which would bear excellent grass if the moss and the hardbacks were destroyed. Many, who undertake to redeem some of their lands do it but partially, and as a consequence of not going thorough, have it to do over again every year or two.—For instance, we know a man who has mowed or cut down his alders four or five times, and they as often sprung up, and soon gave him another crop. A better way to manage this kind of growth is to pull them out by the roots, by means of ox labor. A chain put round them near the roots, and so fastened as to form a noose which will slip up as pulled upon, and a hand to bend the tops over, the contrary way from which the oxen pull, will eject them root and branch. They will never start again. Another method is to have a large stout iron hook made for the purpose; an eye may be made at one end into which to fasten the chain. This may be hooked into the roots and thus they may be *twitched* out with ease and despatch.—A yoke of oxen and a couple of hands will clear up, and most effectually too, a goodly piece in a day. In regard to bogs—after they have been ditched in a proper manner so as to make them sufficiently dry—the application of fire in the spring, will in a few years effectually clear off such foul stuff as encumber them, and hinder the growth of better productions. In this way much of the waste lands which now disfigure the face of the State, and are comparatively useless, may be rendered smooth and profitable in a short space of time.

Clover Leys.

It will undoubtedly be remembered that innumerable experiments have proved that clover leys, turned under, make an admirable dressing for a crop of wheat the next year. Clover, if we mistake not, is a biennial—that is, lasting but two years, after flowering and going to seed the second summer, the roots begin to decay, and ultimately die out and leave the soil for the Herd's grass, or other plants which may be sowed with the clover. Hence it will be well, in order to make the most of the roots as a dressing for wheat, to plough them under as early in the season after

haying as can conveniently be done.—By the following spring the sod has become decayed and in a good state to promote the growth of the future crop.

Amount of Fodder that can be raised on an acre of Land.

As a general rule in this part of the country, our farmers are satisfied if they obtain a ton of hay from an acre of land. This however is far from being the full amount which an acre is capable of producing even of hay; and if planted to some other kind of vegetable it hardly begins to be what can be obtained from the same surface.

Many farmers have raised as much as *fifty tons* of Ruta Baga from an acre. This however may be considered an extra crop—say half as much for a medium crop—that is 25 tons, which will amount to about 800 bushels. Cattle like such food in the winter exceedingly, it is green and succulent—it supplies the want of green grass and green herbage.—It is heavy, distends the stomach, and keeps them in good health, and saves a great deal of hay; and yet comparatively few farmers think of these things, or enter into the business with any kind of system which is based upon calculations.

There is another plant, which, although not so nutritious as the Ruta Baga, but is nevertheless eaten with great avidity by cattle in the winter season and which will afford a large amount per acre. It is the *Cabbage*. These are easily raised, and according to the Editor of the Baltimore Farmer and Gardener, will yield, allowing 10,000 to stand upon the acre, about *forty tons* of fodder. Notwithstanding the chance of obtaining this amount of fodder from a single acre—a man would be called crazy should he cultivate an *acre* of cabbage, however well he might do it.

The common English or flat turnip which is cultivated so extensive in Europe, has received but little attention with us. It is true every one sows a small patch or two. The cow-yard is oftentimes ploughed up and sowed down to them, or a corner of the garden—or some piece in the cornfield—but no man, or very few men would think of putting in an acre. An acre in England often yields 15 tons of turnips, and this amount would be equivalent, in nutritive matter, according to the analysis of Van Thaer to more than three tons of the best hay.

Many other crops of the kind might be cultivated exclusively for cattle food, which would yield more than treble the amount that could be obtained in the shape of hay, and which would be much more grateful to the cattle.

New Method of Heating by Hot Water.

Hovey's American Gardner's Magazine for July, mentions a new method of heating rooms, green houses, &c. by hot water.—Invented by Mr Hogg, of New York. It is a very simple, and we should think, efficient apparatus for the purpose.

It consists of a strong iron bound cask. This is filled with water, within is placed a furnace made of cast iron—made like of a conical

form, and all tight except two tubes at top a small one for smoke to escape, and a larger one for the purpose of putting in fuel, such as anthracite coal. This is fastened into the vessel, the tubes projecting through the top of the barrel. Near the top of the barrel is an iron tube which passes off horizontally into a vessel which is open at the top. Through this tube the water as it becomes heated by the furnace in the cask, circulates and passes into the open vessel. From the bottom of this vessel passes another tube horizontally into the bottom, or near the bottom, of the cask—through this last tube the water passes as it becomes cooler, and thus it circulates—passing when hot thro' the upper tube, and conveying heat in its course, and when cooled sinking down and passing back to the cask in the lower tube.

We understand that Mr Hogg is about taking out a patent for the apparatus. We recollect seeing an apparatus almost like it, invented by Mark Fisher, Esq. for the purpose of heating the liquor in a bark vat in a tannery. The furnace was exactly the same, and was plunged under the liquor—the vat however was not tight at the top, nor were there any tubes passing from it. It worked pretty well, but had there been a tube passing from the external air to the bottom of the furnace, so that fresh air could be supplied in sufficient quantities, it would have worked better.

For the Maine Farmer.

DAIRYING. No. 5.

MR. HOLMES:—In the report of the Committee on butter and cheese, an invitation was given to the best cheese makers in our country to communicate in detail, the process of making it; and an indirect promise, that the process in England in the best Counties for making cheese, and also from other States would be furnished.—Letters have been written to obtain the process from the best dairies in Connecticut, Massachusetts and Vermont, and no information obtained, for this season—all that can be furnished is from English authorities and from the writer's own experience—and this communication will be as brief as can be made, so as to give in detail the experience of their making the best cheeses.

In England they have aimed at great perfection in making of cheese, in the counties of Cheshire and Gloucestershire. The former for large cheeses and the latter for cheeses of a smaller size. Still "from few experiments having been made, and those with but little chemical exactness, there is a want of precision in the process of cheese making. As the business stands at present, the whole is conducted at random by mere custom. The circumstances that seem particularly to demand attention, are the season; the method of milking; the preparation of the rennet; the mode of coloring; the letting off the curd; the breaking and gathering of the curd; the management of cheese in the cheese press; the method of salting; and the management in the cheese room.

Season.—The best cheese is made when the cows are fed in the pastures. In some large da-

ries in England, cheeses are, however, made in winter, but of an inferior quality. In this country, and particularly in moderate sized dairies, both butter and cheese are made from the same dairy, and the warmer season is usually more convenient for making cheese.

Milking.—In large dairies there should be milkers enough to get through milking in a short time, and as the pails are filled it should be immediately strained into the cheese tub, preparatory to applying the rennet.

Preparing the Rennet.—The English mode of preparing the rennet, and as practiced by the writer, is as follows—viz: Put the whole of the maws in an open vessel, and pour in two or three pints of spring water for each, to stand in this state 24 hours. Then to be taken out, and put into other vessels, with about half the quantity of water, and allowed to remain for a like period, and then wholly removed as of no longer use, and the first and second infusions mixed together, and strained through a sieve into a jar or vessel, a considerable quantity of salt being added; after standing a day or two the scum must be taken off, and the liquid then put into small jugs or bottles and is fit for use. About 1-2 pint wine measure of this preparation is generally sufficient to coagulate such a quantity of milk as will make 60 lbs. of cheese.

Coloring.—“The leanest cheese requires the greatest quantity to bring it to its proper appearance.”

“Spanish arnotto is commonly used, and 1 1-2 drachm, or 1 1-2 guinea in *Cheshire* is considered sufficient for 60 lbs. of cheese. In Gloucestershire an ounce is the common allowance for 100lbs. and when the arnotto is required in the morning, the necessary quantity (powdered) is tied up the preceding evening and put into 1-2 pint of warm water. In the morning immediately before putting in the rennet, the infusion is poured into the milk, and the mixture well stirred about so as to intimately mix the two.

Setting the Curd.—(Extract from Mr [Marshall].) From the whole of the experiments it appears that a good quality may be obtained from milk heated from 97 to 103 degrees of Fahrenheit's Thermometer, provided the rennet is so proportioned that the coagulation is from 3-4 of an hour to 2 1-2 hours, the milk should be well covered while it is coagulating.” It is very important to keep an equal warmth, otherwise it will coagulate at bottom before it will at the top. “Milk ought not to lose more than 5 per cent of its original heat in the process.” In all our dairies remarkable for cheese of a superior quality, the heat of the milk before the rennet is applied, is raised or lowered by the addition of warm milk or cold water to that degree, which from practice of the particular dairy is found from experience to be most eligible.

The frothy matter arising in consequence of the air that is entangled with the new milk in pouring it into the cheese tub is to be skimmed off and put into the cream vessel.”

Breaking and gathering the curd.—There is a great difference in practice. In some dairies the curd is broken or cut in various directions with a cheese knife, that the whey may separate easily and without carrying off with it any richness from the curd. After the first incisions some time is allowed for the broken curd to subside. The knife is then used again and more freely than before: and while the operator stirs up the unbroken curd from the bottom with the skimming dish in one hand, the larger pieces of curd are cut with the knife held in the other.

This is the practice in large dairies, but the use of the knife (with all moderately sized cheeses) will so separate the whey from the curd as to drain it off without breaking or pressing.

Having allowed time for the curd to subside, the whey is taken off with the skimming dish. All the whey being removed that can be extracted without pressure, the cheese tub may be raised on one side and the whey that appears, separated, may be taken out.

If the cheese knife has been faithfully used and the curd is tender, it may be put into a basket with a strainer at the bottom, and allowed to drain.

In Gloucestershire it is the practice to break the curd fine by hand, to scald it with hot water, hot whey—or hot water and whey, and stir it briskly after scalding.

Soft curd is scalded hot, hard curd with cooler liquid. In scalding, the dairywoman has a remedy for any mismanagement by letting the curd come too soft or too hard—she can bring it to the desired texture by the heat of scalding liquid.

Management of Cheese in the Press.—In all large dairies there are two or three presses, all varying in power, weight or pressure.

In large cheese there are holes in the side of the hoop or vat, and skewers are thrust through these holes. This is done repeatedly through the first day. After a pressure from morning to evening, or from evening to morning, the cheese is taken out and put into a vessel with warm or hot whey, in order to harden its coat or skin, where it remains for an hour or two, and is then taken out and wiped dry, and after remaining some time to cool, it is covered with a clean cloth and put into the vat to be pressed, it is turned morning and evening and is pressed two days. Cloths of a fine quality are used in the last pressings. The writer used two presses, one a beam without any weight, the pressure from the beam was sufficient to press out the whey without its being discolored.

The cheese was turned three times in this. The other press was also a beam press with a double lever giving a weight upon the cheese at the fixed end equal to about 6 cwt; in this press the cheese was turned three times—in all, three days.

Salting.—“After the cheese has been removed from the press, it is placed in the vat or brine tub and filled to a considerable depth with brine in which it stands, for large cheeses, several days, for small cheeses a shorter time, being regularly turned once a day. The cheese is then taken out and placed on the salting bench, where it stands for 8 or 10 days, salt being carefully rubbed every day over the whole cheese.

After it is sufficiently salted, it is washed in warm water or whey and when well dried with a cloth, is placed on the drying bench where it is kept an equal length of time, before it is removed to the cheese chamber. In some dairies the new cheeses are not put into brine, but kept in the vats on the salting benches and after being rubbed with salt and turned in the vats daily for a week or ten days. The vats are then removed and the cheeses managed as above. Small thin cheeses such as the Gloucestershire are well rubbed with salt, when taken out to be turned and this is sufficient.

Management in the Cheese Room.—“After the cheeses have acquired a competent degree of dryness, they are placed in the cheese room where they are smeared with fresh butter, then laid on the floor or on the shelves. The large cheeses are smartly rubbed every day during ten days, or a fortnight, after that two or three times a week, but still to be daily turned until fit for market; for ripen-

ing and coating of the cheese, the temperature of the room should be uniform and rather warm.” “The annual return from a cow, if at all in the milk, is 250 lbs.”

Several years since, the writer had 6 cows and 3 heifers of the English imported breed, good milkers and with sufficient milk for two new milk cheeses each day weighing from 6 to 8 lbs. the cheese. An imitation of the Gloucestershire was attempted. The result of the English process according to the best authorities is uncertain, and it is there proposed to correct the mismanagement, by scalding the curd. To avoid this the writer considered it essential to set the milk at the same temperature, and use the rennet of equal strength. The temperature of the milk as it came from the cow, was found to be 96 degrees of Fahrenheit's thermometer.

The English practice in milking, preparing the rennet and coloring was adopted. The curd was set as warm as it came from the cow, and measures of rennet were used in proportion to the gallons of milk. The average time of the coagulation was about one hour or somewhat more. The greatest care was taken in so separating the whey from the curd that it should not be discolored either in the curd tub or the press. This experiment was a successful one, and the cheese was considered by two English gentlemen as imported Gloucestershire. They were much surprised to find that it was made on the writer's farm. It had been made about three months. The age was given to it by a gradual but hard pressure. During the whole process the whey was not discolored.

C. V.

For the Maine Farmer.

Hessian Fly, and its Remedy.

MR. HOLMES:—In your second vol. p. 171, I published what I supposed to be the natural history of the Hessian fly in this climate, and the manner in which he destroys wheat, and have had no reason to believe myself in error. I there stated that if the wheat, from the time it comes up, kept on growing, the egg would be grown out, and little or no damage would be done to the wheat. I have had my sward wheat much eaten this year, so much thinned that it will not probably produce more than a half crop, and I reproach myself for not preventing it, as I do believe that it can be done and as evidence that it can be done I instance the Malaga wheat which was introduced into this country about 1807, or immediately afterwards when almost all of our wheat was cut off by the fly. It resisted the fly and we raised good crops of that variety.

Any one who has seen the growth of the Scotch oats, lately imported from the mountainous parts of Scotland, must be sensible, all other things being equal, that they keep on growing immediately after they come up, more than the common oats do that have been raised for many years in this country. Now for the why and the wherefore.—Malaga is on the coast of the Mediterranean, in the vicinity of very lofty mountains, and it is to be presumed that the variety which we obtained had been raised on the mountains for many years, and when brought here to our more level and sandy situations it felt the change, and grew more rapidly than the wheat we were sowing, which had been sowed here for a great number of years, it was so with the Scotch oats, brought from the highlands of Scotland. It follows from what I have said that exchanging seed from mountainous to level parts, and not to sow until the land is in good order to receive the seed, and made moder-

ately rich is the way to preserve it from the fly; but you must sow thick or it will be likely to blast or rust. When we attempt to shun a rock on one side, we may, unless careful, run on a worse one on the other. We need science in Agriculture, or more properly common sense. We should not sow any seed and sow it any how, and then to clear ourselves from blame, lay the trouble to fate, or to bad luck, or to God. I have never lost a crop but I could trace the difficulty to my own conduct, and I hope I shall always be more ready to condemn myself than to lay the blame to my Maker.

ELIJAH WOOD.

Winthrop, July, 1836.

N. B. Since writing the above I learn that the black sea wheat which was obtained from Mr. Williams by the way of the New England Seed-store, has not been eaten this year by the fly. Mine has escaped, and I learn that others have escaped also. I attribute this to the same cause, the Black sea extends to about 55 degrees of North latitude. Northern latitude and high mountainous countries will probably produce similar effects.

Diseases of the Silk Worm.

Silk Worms, like other animals and insects, are liable to disease and subject to death. There are six diseases to which they are liable—*The Passis*—*The Geusserie*—*The Lusette*—*The Yellows*—*The Muscardine* and *The Tripes*. The first of these diseases is attributed to the worms being too much heated in their early state. The symptoms are shortness and thinness of body and a want of vigor or appetite. The remedy is to separate the diseased worms from the healthy ones, by putting them into another room well ventilated, and of a little higher temperature, and feeding them moderately with tender leaves.

The Grasserie.—The period to which the worms are most subject to this disease, is before the second moulting, and in the third and fourth ages. It is induced by feeding on food too nourishing for their digestive organs. The symptoms are want of digestion—swollen bodies of an opaque form and green color—tender skins, which break at the least touch and covered with a viscous oily humor. As this disease is occasioned by feeding, its preventive and remedy is to be found in a contrary mode of treatment.

The Lusette.—This disease sometimes attacks the silk worm in its fifth age. It is supposed to be occasioned by being stinted in its food, as the stomach on dissection is found filled with a glairy transparent fluid, without any remains of food. The symptoms are a shining appearance of body and an enlargement of the head. The disease is easily prevented by taking care that they have a full supply of food; and the only remedy for it is separation from the other worms, and a greater supply of food. Care must be taken that the food be not given in too large quantities, as a disease directly the reverse, may be the consequence, which will be equally fatal.

The Yellows.—This disease is imputed to exposure to sudden and great heat. When it attacks the worm it is generally towards the end of the fifth age, when it is filled with the silky fluid and is about to commence spinning. The symptoms are yellowness and swelling of the body—an enlargement of the rings and an appearance of having the feet drawn up. They also cease to eat and wander about leaving stains of yellow fluid on whatever it touches, which exudes from the body. The worms soon become soft and burst, throwing out an acrid humor, which is sure to kill every one which comes in contact with it. This is considered the most fatal disease to which the silk worm is liable, and on account of its contagion, is the most to be dreaded.

When it makes its appearance in the cocoonery, it must be attended to immediately, or the destruction of the whole family may be the consequence. The only remedy for the diseased worms is to remove them to a separate apartment and give them additional heat. A change of air and an increase of heat, sometimes effects a cure; but, far the greater part that are attacked die. Early attention to the diseased worms will, however, generally pre-

vent the spreading of the disease, which is the great object to be accomplished. For this purpose, all dead and diseased worms should be speedily removed and the dead bodies carefully buried, to avoid their being eaten by poultry. In 1792, a family of silk worms in Bucks county Penn., were attacked with this disease and many of them died.

The remainder were cured by eating oak leaves which accidentally came in their way.

This disease is common in the southern provinces of France, and has been cured by a simple though apparently dangerous, remedy. It is to powder the worms over with quick lime, by means of a silk sieve, and then feed them with mulberry leaves moistened with a few drops of wine. The Abbe Aysurie, of Corpentos, says he applied this remedy for twenty years with uniform success.

The Muscardine.—This disease sometimes attacks the worm in the fifth age. It is engendered by a long continuance of hot, dry, close, or calm state of the atmosphere. Its symptoms are black spots on different parts of the worm, which afterwards turns yellow, then red, or cinnamon color, diffusing over the whole body. The worm finally becomes hard and covered with a white mould and dies. The only remedy is to purify the room.

The Tripes.—This disease is engendered by the confined exhalations of the worms and their litter. When the worms are laboring under this disease, they become flaccid and soft, and when dead, for a time, retain the semblance of life and health; but soon turn black and become putrid. This is the only disease to which the silk worm is very liable in this country; and this, it is said, may be prevented by the use of chloride of lime in the cocoonery. It has also been known to arrest the disease after it had become epidemic and threatened the destruction of the whole family. It is a cheap article a dollar's worth being sufficient for a large establishment. The manner of using it is simple. Put an ounce or two on plates, with a little water and set them in different parts of the cocoonery, replenishing every four or five days. It may also be put in a jug, or demijohn, and a gallon of water added for every pound. Sprinkle the floor with a little of this solution three or four times a day, when there is an offensive smell in the room.

In very hot weather, when it would be unsafe to cool the room by sprinkling cold water on the floor, (in consequence of the vapor evolved,) it will be of the greatest importance to have this solution, as it may be safely used. Should they, however, after all these precautions, become diseased, the only remedy is to purify the air of the cocoonery, or convey them to another apartment.

We have been thus particular in the description of the diseases of the silk worm, not because they are peculiarly liable to disease, but that the culturist should have a knowledge of them, should they appear, which is not much to be feared if the proper precautions and preventives are duly regarded.—*Silk Culturist*.

State Policy.

The act lately passed by the legislature of Massachusetts, giving a bounty of \$2, on every pound of raw silk grown and reeled within the commonwealth, is one of those master pieces of state policy for which her legislators have long been distinguished. Though it is highly creditable to the intelligence of the members, and the amount disbursed under its provisions will bring forth its "hundred fold;" yet there are probably some, making high pretensions to a thorough knowledge of political economy, who will consider it a profuse, if not a wanton and wasteful, expenditure of public treasure, and be disposed to censure them for a reckless disregard of the public interest. A narrow and short sighted policy would doubtless condemn the law, and all appropriations made under it, as a profligate expenditure of the people's money; while at the same time the political economist, who takes an enlarged and enlightened view of the consequences which must inevitably result from it, will pronounce it the perfection of political wisdom. A detail of the circumstances under which the law was passed, and its effects upon the agricultural and other interests of the same, will show that we are not mistaken in our ideas concerning it.

The culture and manufacture of silk has for a time been engrossing the attention of most of the States in the union, several of which have been endeavoring to introduce and foster it by legisla-

tive bounties. In this new enterprise Connecticut led off, by offering a bounty of \$1, on every hundred mulberry trees, and 50 cents on every pound of reeled silk. This gave the business a little start, and made Connecticut the most favorable State for engaging in it, on account of the bounty, all other advantages being equal. Massachusetts followed by offering the same bounty on every pound of reeled or thrown silk. Vermont, seeing Connecticut and Massachusetts filling up with mulberry trees and inviting the growers of silk to settle within their limits and avail themselves of their liberality, endeavored to attract their attention towards her genial soil and climate, by offering them a still more munificent bounty. An act giving a bounty of 10 cents on every pound of cocoons made within the State, was passed at the least session of the legislature. Maine, also, finding that her soil and climate were adapted to the cultivation of the mulberry and rearing of the silk worm, and not being content with the avails of her lumber and granite, invited the silk grower to visit her, and as an inducement, in addition to the low price of lands, offered him a bounty of 5 cents a pound upon cocoons.* New York was also enticing the Yankees to leave New England and settle in some part of her vast dominions. With these offers before them the silk growers were balancing in their minds the comparative advantages and disadvantages of these respective States, when Massachusetts magnanimously comes forward and offers them \$2, a pound for every pound of silk they will grow, reel and throw within her jurisdiction during a period of seven years.

The offer will settle the question, unless the other States pursue a policy equally liberal, and present inducements equally flattering. Without these Massachusetts will become the great silk growing and manufacturing district of the United States, and wealth will flow in upon her with a flood tide. The bounty will pay all the expense of making the cocoons and reeling the silk, and leave the \$4 or \$5 a pound, for which it is readily sold, nett profit to the grower and reeler. With this encouragement in Massachusetts, what company or individual will even think of purchasing land in any other State for a plantation? But the consequences will be favorable in other respects. In the first place it will enhance the value of real estate. All lands exclusively devoted to the culture of silk, will be so much withdrawn from other agricultural purposes, and leave the remainder at a proportionably increased value. The manufacturing population of Massachusetts is sustained, at least in part, by the products of her soil; and as this is circumscribed in its limits, its value per acre must rise in the same proportion; and hence every farmer will feel the beneficial influence of the law, though he may never engage in the culture of silk.

In the second place it will increase the population of the State. The liberal provisions of the law will have an irresistible tendency to call in silk growers and manufacturers from States that pursue a more penurious policy. These emigrants will be found of a very different character from those from the "Emerald Isle." They will bring with them a spirit of industry and enterprise—habits of temperance and economy, and a love of morality and good order—they will cheerfully contribute their proportion of money for the support of the government, and deposit their influence in the common stock in support of the laws and institutions of the State.—*Silk Culturist*.

* And 50 cts. per lb. for reeled silk. Ed. M. F.

Market for Cocoons.

The New England Silk Company, Boston, offer to purchase cocoons at the highest market rate, and to contract for their purchase to any account. It is probable the quantity of cocoons which will be made the coming season, will exceed that of any former year by at least fifty per cent, and the demand, will, no doubt, be ten fold greater than has ever been known in this country. This will also continue to be the case for the next quarter century.

Sleeping in Church.—A Salem paper has a disquisition on this practice, and advises that a portion of the church should be set apart for the sleepers. The New York Star very properly suggests that if some preachers had a little less of the poppy in their composition and delivery and more of the spice, the hearers might keep awake.

From Silliman's Journal.

Salt Mountain of Ischil.

BY AN OFFICER IN THE AMERICAN NAVY.

My object in turning out from the direct road to Salzburg, was to visit the Gmunden Lake and the salt mountains of Ischil, which I was told I should find on its southern shore. The road after leaving Lambach, led by the Traun river, by which the lake discharges itself into the Danube, and down which the salt is conveyed in large flat-bottomed boats. It is an extremely turbulent and rapid stream, and at one spot, where is a high picturesque fall, a wood-shoot has been constructed, down which the boats glide with frightful rapidity. At the head of the lake is the village of Gmunden, where is a depot for salt, and a large manufactory of casks, both belonging to the government. I found here two German students, also pedestrians with whom I kept company on to Salzburg. We hired a boat to convey us to the other end of the lake. It was rowed by two men and a girl, there being scarcely any kind of manual labor from which the females of the lower class in Germany are exempted. The lake is romantically situated, having on the eastern side a range of mountains rising boldly from the water, and on the other a champagne country highly cultivated, and sprinkled with *kerrachans** and farm houses. Among the former was the Traun stein, which rises abruptly from the lake about two miles from its outlet. It was a bright morning; every object looked cheerful, and my companions when out on the lake commenced a song about *freibeit* and *Faderland*, to an air that I had often heard among the Germans of my own father-land, Pennsylvania. Suddenly the boat stopped, and the father of the crew rising up, sprinkled us with water, and with the usual ceremony of baptism gave us each the name of one of the surrounding mountains.

We landed at Ebens-see, a small village at the southern end of the lake, and in reply to our inquiries, they informed us that the salt was manufactured at this place, but that the salt mines were several miles in the interior. I had supposed that the salt was dug in a solid state from the mountain and was therefore surprised when they took us to a large building, in which was a sheet-iron pan about sixty feet in diameter and two in depth, with a brisk fire kept up beneath. Water was flowing into it from two huge cocks, and workmen were employed shoveling salt out from the bottom on to a draining-board, from which it was afterwards removed to small coneshaped vessels, with holes at the bottom for further draining. In these it was suffered to remain until it became solid, when it was turned out, and the moist end of the cone being cut off, it was ready for transportation. Each lump contained about thirty-three pounds.

From Ebens-see we followed the windings of a deep valley for nine miles, when we arrived at Ischil, a pretty little village, frequented by valetudinarians for the benefit of its salt-baths. These are in a new and very handsome edifice, with a Grecian colonnade in front, and an inscription, *In sale et sole omnia existunt*. The salt mountains are about three miles to the southward of Ischil. They form part of a high and broken range extending eastward and westward, and in the exterior are not to be distinguished from other parts of the range, the vegetation on every part being equally luxuriant. About half way to the summit, we arrived at the residence of the superintendent, and having here obtained permission to enter the mines, were conducted to a house a few hundred yards below, and provided with dresses. Here is one of the entrances, of which there are twelve in all: they informed us, that salt is found in any part of the mountain where they take the trouble of digging for it. Our course after entering along a narrow horizontal gallery, openings occurring at intervals, along which we heard the dashing of water: at our feet were also wooden pipes for water, with branches running off into the various lateral galleries. Having proceeded a quarter of a mile, we came to a halt just where some bare logs rose in a slanting direction, from a cavity whose depth we could not ascertain. A guide straddled this log, and directing me to do the same, and hold on by him, he raised his feet and away we went, sliding or rather darting down on the smooth log, and, except the glimmering light from our lantern, enveloped in total darkness. The guide kept himself upright, and holding fast to him, I presently found myself deposited in safety on a heap of soft earth, and turned to enjoy the equal astonishment and fright of my companions. We were now at the bottom of a chamber of irregular shape, but averaging about one hundred and fifty feet in diameter, and from four to ten feet in height; the ceiling in some parts being supported by blocks of sulphate of lime, piled up in the form of rude columns. The gangue of the salt, if the word may be used, is composed chiefly of a clayey earth, mixed up with irregular blocks of sulphate of lime: the salt is mingled with these, usually in strata of from six inches to two feet in the thickness, forming, however, every variety, shape and direction. It was generally of a reddish color, and though mixed with impurities, very strong. The strata were very distinct on the ceiling of the chamber, which looked not unlike marbled paper, the salt itself presenting a great variety of colors, and its gangue scarcely a smaller number. The surface of the salt presented to us was rough and honeycombed.

We now for the first time learnt the mining process, which certainly is very simple and sufficiently economical. In the first place, a small chamber is formed by the pick-axe and shovel, and arrangements having been made by means of pipes for conducting water to and from it, the outlet is stopped up, and the chamber is filled with fresh water, of which the mountain streams furnish them with abundance. In a few weeks the water in the chamber is saturated with salt; it is then let out, and conducted by aqueducts to Ebens-see, a distance of twelve miles, where, I have already described; the water is evaporated artificially, and the salt is shipped for the store-house at Gmunden. When the chamber has become sufficiently dry, the workmen descend into it, clear it from the stones and dirt which have been loosened by the water and fallen from the ceiling, and the chamber is then ready for another flooding. The large chamber we were in, as they informed us, requires one month for the process of filling, fifteen days more for completing the saturation: it holds eighty thousand German Emers, is filled four times a year, and has been in use thirty years: one hundred lbs. of water furnishes twenty-six and three-fourth lbs. of salt. There are thirty-four chambers in all, in which two hundred men are employed, working night and day, six hours at a time. They work four days in a week, and get forty-eight cents per week. When the chambers are approaching so as to threaten a breach from one into the other, the further encroachment of the water in that direction is prevented by a compound formed by the clay and pulverized rock, which is beaten against the wall so as to form an effectual barrier. At intervals, in the descent of the mountain, are three reservoirs, into which the water is successively discharged, I believe for the purpose of breaking the violence of the descent.

There is a chain of six or seven very beautiful lakes in this neighborhood, two of which we visited after leaving Ischil, and on the 29th August stopped for a short rest at Salzburg. Our consul at Vienna had described in glowing terms the beautiful scenery at Berchtsgaden, a short day's journey to the south of Salzburg, and as it had also a salt mountain, I determined to pay it a visit. There are also salt mines at Hallein, south from Salzburg, which I did not examine; but which I was informed are worked, and are about as productive as those of Ischil. Berchtsgaden is now comprehended in the kingdom of Bavaria. The royal family were there on a visit at this time: they had just been inspecting the mines, and I found many parts of the interior ornamented in a fanciful manner; the richest crystals of the salt and gypsum having been collected and disposed so as to form grottoes, devices, &c.: some of the former were large and perfectly transparent, but a deep red or brown is the prevailing color. This mine appeared to me to be richer than that of Ischil. In some parts the salt forms regular solid strata several feet in thickness, and so free from foreign matter as to be fit for use without any purifying process. In these places it is mined by the aid of gunpowder, and the guides, after placing us in secure places, allowed us to witness two or three explosions. Generally, however, the mine differs very little from

that of Ischil. We entered by a horizontal gallery, a quarter of a mile in length, and then came to branching galleries, along which pipes were conducted for filling the chambers with water, or emptying them. One hundred and ninety men are employed, and the yearly product, I was told, is eight thousand one hundred and thirty-four tons.

Montezuma's battle-axe was presented.—This axe was preserved by the Spanish conquerors, and during the time of Charles V. was deposited in a collection of curiosities at the royal palace of Ambras near Inspruck. On the invasion by Bonaparte they were all removed to Vienna, where they now form what is called the *Ambras samlung*, and are worthy of particular attention. The axe is of basalt, of a green color, with white spots, and bears a resemblance to many which I have seen in Ohio and the adjacent parts. The handle is of hard wood, and about three feet in length: at the thicker end is a socket, into which the stone was let, and was then secured in its place with twine. I saw also in the royal library, a specimen of the Mexican picture, but these manuscripts I propose to notice in a future communication.

Stir the Earth.

Somebody has said, that "a rusty hoe in June was a sure sign of a poor farmer," and we are inclined to believe the remark correct. It is an indication that there are weeds in the garden, weeds and grass in the corn, and that the thistle, dock, johnswort, bur-weed and the thousand other pernicious things that require the application of the hoe are flourishing unmolested. Farmers we think are very apt to underrate the great advantage of clear fields, and frequent stirring of the surface of the earth. It requires as much nourishment to produce one stout weed, as it does to furnish the farmer with a pint of corn; and though few are willing to admit their belief that weeds benefit a crop, yet there are thousands who act as if this were a proposition that could not be disputed. The most slovenly farmer in existence, is pleased with the sight of a house where the yards are all in order, the garden well planted and cultivated, the corn carefully weeded and hoed, and the grain crops free from stein kroust and the Canada thistle; yet by a singular species of infatuation, what he admires in others he is careless about in his own case, and his whole premises bear most abundant proof that his hoe is habitually rusty in June. There are many who suppose that to work in the garden, or hoe corn, or in short to do any thing which requires the ground should be stirred, is injurious in dry weather, and that in such cases vegetables do better to remain undisturbed. This is a great mistake, and to convince one that it is so, let one spot be stirred every day with a hoe, and another remain untouched, and see, after a few days have elapsed, in which cases the moist earth rises nearest the surface. The earth that has been moved will be light and moist, and consequently favorable to vegetation, while the untouched will be dry, hot, and hard, and unfit to be near plants. In hot dry weather to heap the burning earth round a hill of corn or cucumbers, would undoubtedly be injurious, if not fatal; but that does not necessarily follow frequently stirring the surface and keeping it light and loose. All hilling of plants, unless in extraordinary cases, is useless, but worst of all in hot dry weather. The earth heaped around corn or potatoes, as is generally practiced, must be taken from the vicinity of the plants, leaving many of the roots entirely exposed, and more or less subjected to a new and unnatural state of heat. In hot weather then let the hoe be used liberally, but not in heaping up the earth, or hilling plants. Every merchant, mechanic, or professional man should have some garden spot in which he can spend an hour of every summer's morning. In that hour he may not gain as much money perhaps as he would at his desk, but he will find what is better, pure air, sweet flowers, gentle exercise, and in the result of the whole, good spirits and renewed health.—*Genesee Farmer*.

Cow-Yard Frolics.

How many lamentable as well as laughable scenes I have witnessed in the cow-yard, when good management would have produced a flowing pail of milk, quietly and peaceably drawn from the

* The residences of the titled proprietors.

cow, with ease and comfort to her, and the milker satisfied and thankful. There are different ways to do the same thing, yet but one way that is right, and that is the *best* way. For instance, you have a cow with sore or cracked teats, from which when milked the blood will ooze out between the fingers. This must necessarily be very painful to the cow; but never mind that—she must stand or take a drubbing. Heedless that a cure might be effected in a very short time, with very little trouble, the cracked teats are left to get well as they may. Now 'Old Kick' is a very high strung cow, and full of mettle, and will not stand such treatment. She kicks and runs occasionally, and occasionally gets a flogging to pay for it. However, she continues to kick, because she is hurt, when milked, until the habit of kicking becomes a kind of second nature to her, and then look out for trouble afterwards. The milker commences milking her, she chews her cud, looks good natured, and every thing appears as though it was to be done decently and in good order. But the scene soon changes, for 'Old Kick,' not liking some movement, introduces her hoof against the side of the pail, (if not into it,) and turns it topsy-turvy, the pail rattling and the milk flying. 'Old Kick' now expects a flogging, so off she starts full sail. The provoked and angry milker pursues her with the first club or stool he can get hold of, and now for a chase. Round the yard they go at full speed, (which frequently starts the other cows, and over goes another pail of milk,) until 'Old Kick' is overtaken, and then the club or stool is set in motion upon her sides, the sound of which is not unlike the sound of the thrasher's flail, which makes the woods resound with its echo. 'Old Kick' is now cornered up, and has to take it, (showing her good will by kicking now and then, and shaking her head,) till the milker considers her thoroughly subdued, and then commences again to milk. Ten chances to one if he has not to go through with another performance like the one just mentioned, before 'Old Kick' is set at liberty until the time for another milking. Now the right way would have prevented all this trouble, and 'Old Kick' would have remained as she used to be, not the worst of cows. The first step would have been to have cured her teats, which is very readily done by washing them with cold water, and then applying a little *linseed oil*, for a few milkings—(an effectual cure.)

I had the misfortune to be the milker of a cow, ('Old Kick' was her name,) for two or three years, which had been trained as above mentioned. She was as bad as bad could be, as split pails and sore shins would at the time have testified. She was for the first two seasons gentle and kind, and was considered a very excellent cow. She was then sold, and probably by bad management, either by having sore teats or some other cause, became, as I have stated, as bad as bad could be. The purchaser was accordingly dissatisfied with his bargain, and the seller not knowing the reason, and considering her well worth the money paid for her, gave the man his money and again took the cow. Many has been the frolic I have had with her, for hardly a night or morning passed without a chase, and nothing short of a good thrashing would induce her to stand still and be milked. At length I invented a plan which ended the flogging business, and 'Old Kick' was completely under my control. I made a small pen and drove her into it, having prepared a strap with a buckle at one end, and buckled it around her hind legs. I then let her maneuver to her own satisfaction, and finding she was fast, she accordingly gave up, and I milked her without even one attempt to kick. She soon became willing for me to buckle the strap without choice of place, and I had no more trouble afterwards, otherwise than keeping a strap in readiness. I tried several times to milk her without fastening her legs, but she soon convinced me she had not forgotten her old pranks. I used the strap two years; she was then fattened and sold to the butcher, and thus ended the life of 'Old Kick.'

To me no part of the farmer's stock looks more grand and beautiful, as well as lucrative, than a number of sleek, handsome and stately cows, yarded for milking. See them! How majestic they look! Their large and handsome bags, furnished with clean and nicely shaped handles, and then to draw an overflowing pail of the white and foaming liquid. What can be more delightful!

In my opinion, farmers in general do not make

it sufficiently their interest in the selection of their stock, especially those for the dairy. In the first place, the best breed should be obtained, and then a selection should be made of such as are kind and gentle, with another very necessary appendage, viz: sizeable teats. We have a young cow at the present time, and, to speak within bounds, I should not think her teats exceeded one inch and a half in length. The other day I had occasion to milk an old ewe, which had lost her lamb, and am confident her teats were full as long, and I think for choice I had rather milk her! Now I should charge in the course of the season to milk such a cow the extra time, as well as trouble and perplexity taken into consideration, full as much as the butter or cheese made from the milk would be worth. The better way I think would be, if necessary, to buy a cow furnished with better teats, (even upon credit,) and let the calf run with the former until old enough to wean, and then fit her for market.

Once more, and I conclude. As it is a very easy thing to spoil young cows, even by a few milkings at first, by bad management, due care should be taken, and the best method pursued. We have found it most advisable in breaking heifers, to make a small yard and drive them into it, when milked, for a short time at first. If they show any disposition to be obstinate or sulky, the better way is to coax them and treat them gently; they will soon yield, and you will gain their affections, and be blessed with good and gentle cows. J. B. B. *Ledyard, July 2, 1836.*

Genesee Farmer.

From the New York Cultivator.

Beet Sugar.

We have received a communication from a friend, soliciting our co-operation with the friends of improvement in Pennsylvania, in furthering the culture of beet, and the manufacture of sugar from this root. Some gentlemen in Philadelphia, impressed with the importance of the subject, have patriotically sent Mr. James Pedder to France to acquire the knowledge requisite to the culture and manufacture. Our correspondent says, "I have samples of the sugar made from the beet root, equal to the finest loaf I ever saw, and which only cost nine cents per pound in France. When I return I will furnish you with the sample. France last year manufactured eighty millions pounds."

Had our correspondent examined our last volume, he would have seen that we had anticipated his request. At the suggestion of a correspondent in the far west, we gave a summary of the mode of culture and manufacture, from M. Chaptal, than whom no one was more competent to instruct, as he conducted the business on a large scale for 12 years, and was withal, one of the best chemists of the age. This summary will be found in page 85, 86 and 114. The whole process is minutely detailed in Chaptal's "Chemistry applied to Agriculture." We stated that beet sugar could be successfully cultivated in France when foreign sugar did not compete with it in the market at a less price than ten cents per pound. We did not then consider, nor did our readers probably understand, that the remark then had reference to *refined* sugar. The fact now seems to be this, that beet sugar equal to our double refined loaf, which now sells in the New York market at eighteen and twenty cents per pound, can be profitably sold in France, by the producer, at nine cents per pound, or at half the price of cane sugar. It follows as a matter of course, for bating the difference in labor, we can produce it here as cheap as they can in France, that the culture of the beet and the manufacture of beet sugar, can be rendered a *profitable business* in this country. Our soil and climate are well adapted to the beet; and in the interior, in particular, where the price of foreign sugar is enhanced by the charges of transportation, beet sugar must ere long be among the staple products. As an offset to the difference in labor, we have the advantage in the cheapness of land.—Chaptal's estimates are predicted on a rent of 40 francs (\$7.60) per acre.

Chaptal states his average product in beet roots at 40,000 pounds the hectare (which is 2 acres 1 rood 35 perches English;) that in his establishment he operated upon 10,000 pounds in a day; that this quantity (10,000 lbs. roots) produced, of

1 Refined sugar, 187 lbs. worth 210 francs.
2 Middling do 67 lbs. worth 62 " 50 c.

3 Trimmings, 1,000 kilograms, (fed) worth	2 "	50 c.
4 Mash, (fed to stock) 1,250 worth	30 "	
5 Molasses, 130, worth	13 "	
	322 "	

equal to about \$61 on the products of one-fourth of the hectare, or something more than half an acre of land. The expense of cultivating an acre is stated at 133 francs, about \$25, which includes 40 fr. for rent and 10 for taxes, and leaves about \$15-75 for cultivating, digging, transporting and storing the crop. He states the expense of cultivating and manufacturing 10,000 lbs. roots, including all charges, at 192 fr., about \$36, leaving as a profit on this quantity of roots, about \$25, say \$35 the acre, clear profit. Upon 1,200,000 lbs. of roots, the average produce of three hectares, he estimates a net profit to the manufacturer, after deducting interest on capital, repairs, &c., of 6500 francs, about \$1-260.

After penning the above, we received the interesting letter of M. Le Ray de Chaumont, which will be found under the head of correspondence, showing the importance of beet sugar as a household manufacture.

On the Manufacture of Beet Sugar in the UNITED STATES.

Paris, April 15th, 1836.

MY DEAR SIR—A long space of time has elapsed since my last communication to the State Agricultural Society. Meanwhile I have not had a moment out of mind the promise I made in it to resume the pen as soon as I should have something worthy of being recommended to their attention. It is long since I have been convinced of the vital importance for France of raising the beet root and manufacturing it into sugar. Some time after my last arrival in the United States, some of my friends wanted me to encourage it in America; one of them, chiefly, who had seen my successful establishment at my estate in France, and who well knew I had received from the French government the gold medal offered for the best making of the beet sugar; but I could not recommend it for the United States, when I had witnessed how few had succeeded in this country, even during the reign of Napoleon, when sugar was four times the price it is now. Indeed, after that time the working of the beet sugar was entirely given up in Europe, except in France, where even I was almost the only one who would not give up so easily the hope of the great advantages that discovery was to offer one day or another, to a great part of the world. The benevolent monarch who succeeded the great emperor, was soon persuaded that there would be a great benefit for France in encouraging this new branch of agricultural industry. However, nothing more was found necessary to accomplish the object than a simple honorable reward for the most successful; for if the making of beet sugar was really useful, it would soon be proved by the benefits the manufacturers would make. The price of sugar had fallen more than one-half, and many persons who had invested great capitals in the undertaking, met with very serious losses. However several continued, and new improvements were keeping pace with, and even overbalanced the disadvantages of the constant lowering in the price of sugar. But, sir, I could not give any encouragement in the United States to similar undertakings before the improvements in the manufacturing of beet sugar were made. I am persuaded that it would have been the cause of complete failure in the attempts made by any one till very lately, though it has given great profit to some great establishments in France for a few years past. This I will demonstrate when I enter into more detail.

For the present moment, what I have said above will be sufficient to answer the double purpose of justifying my reserve upon this, so important a subject, and deserving at the same time the confidence I wish to attain now, when I recommended the cultivation in the United States of the sugar beet, without any further hesitation, for the purpose of manufacturing it into sugar. I am convinced that it will be a very advantageous agricultural pursuit in all parts of the United States, and chiefly in the middle and northern states. The great difference in price of labor between France and America,

which in the account of profit and loss, has produced a balance against the United States in the contemplation of this operation, is now overbalanced by the new discoveries and improvements in the fabrication of the beet sugar. To them, add in favor of the United States, the cheapness of the soil for the cultivation of the beet, and of the fuel for manufacturing the sugar. Those advantages are to be found in all the new states, and some considerable parts of Pennsylvania and New York. There, also, they will have on their side, in uncommon abundance, the fine water powers, which more than any thing else remedy the difference in the price of handwork between Europe and America.

But, sir, while I was admiring here, in the splendid establishments of this new industry, their fine machinery and their improved chemical processes, I was lamenting that the small proprietor or the farmer could not employ directly his produce by manufacturing himself. I am but just perfectly satisfied that he can do it, and that with very inconsiderable expense, and without hiring any help; but simply with that of his family. I will quote the particular instance of a farmer in the north of France, (near Valenciennes,) who has received a medal from the Royal and Central Agricultural Society, for having established on his farm one of the first small beet sugar manufactories, where he makes daily, without any assistance, but that of his family, 100 pounds of sugar fit for family use without further preparation. The whole house room consecrated to that purpose, is a room 16 feet square, and a cabinet 10 feet by 12. Now, sir, you can undoubtedly appreciate at once all the advantages that a farmer can reap in cultivating and manufacturing the sugar beet. It will be greater yet for those who have, as in the north of Pennsylvania and New York, the maple sugar. The making of beet sugar may begin in October, and end commonly in March; it is just at the moment when the maple sugar is more commonly made; so that the same implements will answer for both manufactures, and the farmer will have employ for his family during the month when they have most leisure.

The Royal and Central Agricultural Society have just offered several handsome premiums, for whoever, will communicate within this year the best methods for manufacturing the beet sugar on small farms. This has given me the idea of not waiting for my arrival in America, for recommending immediately the cultivation of the beet, so that experiments may be made this fall and winter, by employing some of the best systems discovered here, and such as the inventive genius of Americans will not fail to discover.

I remain, my dear sir, with sincere regard, yours,
LE RAY DE CHAUMONT.

Summary.

Horrible!—The Journal of Commerce contains the awful information that the ship Charlotte Douglass, from Londonderry to Quebec, with 406 passengers, was recently lost at sea, and all the passengers and crew but ten perished!

Advice to Ladies.—A French poet in the reign of Charles the Fifth, advises the ladies of that day to walk in an orderly manner, and not to run and jump in the streets; not to laugh in church time; and those of them who can read to take their books; to be neat in their persons, and keep their nails cut; and when walking not to look in at people's windows, and not to pounce into the rooms of their friends, &c.; and on no account to steal and tell lies.

British Paupers.—Nearly all the vessels that arrive here from British ports bring out great numbers of paupers. Yesterday morning the British Brig Socrates arrived from Rye, with 71 passengers. All of them, Capt. Metcalf informs us, had their passage paid, and were fitted out for the passage with provisions, &c., by the parishes. Some families they paid £20 for. Each pauper when on board the vessel received £1 from his parish.

Earthquake.—On Friday evening, the 15th inst. a slight shock of an earthquake was felt in the neighborhood of this city, to the north and west about a quarter past 8 o'clock. It was so strong, we have been informed by several gentlemen, that it

shook crockery and glass ware in houses, so as to be heard. It apparently proceeded from the north east and passed off to the south west with a noise resembling thunder at a distance, and was of short duration. We have seen some ten or a dozen persons who noticed it, and who agree in these particulars.—*Trenton Em.*

A list of the ages and time of death of the deceased Presidents:

	Died.	Age.
George Washington,	10th Dec. 1799	68
John Adams,	4th July 1826	91
Thomas Jefferson,	4th July 1826	84
James Munroe,	4th July 1831	73
James Madison,	28th June 1836	86

They lived to an average age of a little over 80.

Accident. On Tuesday last, a man named Peter Johnson fell into the river and was drowned. The cause of his untimely end may be attributed to the use of alcohol.—[*Bath Inquirer.*]

Late from Texas.—A letter from New Orleans, received by Hudson, of the N. York News Room, (via Charleston) of July 12, 9 A. M. states that a schooner had just arrived at New Orleans from Velasco, 4th inst. Santa Anna was still a prisoner in close confinement, at Columbus. He has written by this schooner to our Government at Washington. He is stated to be much dissatisfied with the course the Mexicans have pursued in relation to renewing hostilities.

Indian Affairs at the North West. The Detroit Free Press of the 14th inst. says—

We are happy to announce the return of the Brig Gen. Bradley to this place from an official tour of duty on the northern lakes, and to state on his authority, that the recent reports relative to the hostile intentions on the part of the Menomone and Winnebago Indians are without the slightest foundation.

Gen. Bradley has visited all the military posts on the northern lakes, from Fort Winnebago at the portage of the Fox and Wisconsin rivers, and has taken much pains to ascertain the feelings and dispositions of different tribes of Indians inhabiting the section of country through which he passed, and he does not hesitate to say that he never found them more friendly, or more disposed to be at peace with the white people than at the present moment.

Suicide. The Providence Journal mentions that Mr. John L. Clark, well known in that city as an Exchange Broker, committed suicide on Monday, by stepping into a barber's shop in the absence of the occupant, and drawing one of his razors from ear to ear. Mr. Clark has left a wife, two children, and most exemplary connexions, to lament his death.

Mob. A number of citizens in Cincinnati on the 12th ult. entered the Printing Office of a Mr. Birney, publisher and proprietor of an Abolition paper, and destroyed his press.

The Exploring Expedition to the South Sea for the purpose of scientific research, authorized by the recent Congress is already fitting out under the command of Capt. Thomas A. C. Jones. The President intends that a full and efficient corps of the ablest men of science that the country affords, shall be joined with the expedition. J. N. Reynolds, Esq. author of a voyage to the Pacific has been appointed Corresponding Secretary to the expedition.

Steam Navigation to Europe.—This most important project is about to be carried into execution. Capt. Cobb and his assistants of "the Atlantic Steam Company," have completed all their arrangements for establishing a line of steam-packets between this port and Liverpool, and have contracted with Messrs. Brown & Bell for a boat suitable for the purpose, the building of which they will commence immediately. They have also contracted with Mr Paul A. Sabbathon for the engine, the flues of which will be constructed for burning anthracite coal.—*N. Y. Courier.*

Revolutionary Battles.—We believe the following to be a complete list of the principal battles fought during the war of the revolution, with the excep-

tion of a few in the southern states.—*New Bedford Mer.*

Battle of Concord, April 19,	1775
Battle of Bunker Hill, June 15,	1775
Battle of Old Hampton, Va. where we took five decked vessels, some time in November,	1775
Battle of the Great Bridge, near Norfolk Va. Dec. 18,	1775
Battle of Long Island, August 27,	1776
Battle of Fort Washington, Nov. 17,	1776
Battle of Fort Lee, Nov. 19,	1776
Battle of Trenton, when 1000 Hessians were captured, Dec. 26,	1776
Battle of Princeton, Jan. 2,	1777
Battle of Bennington, Aug. 16.	1777
Battle of Brandywine, Sept. 11,	1777
Battle of Germantown, Oct. 4,	1777
Burgoyne's army taken near Saratoga, Oct. 17,	1777
Battle of the Red Banks, Oct. 22,	1777
Battle of Monmouth, June, 28,	1778
Battle of Stony Point, July, 16,	1779
Battle of Camden, Aug. 10,	1780
Battle of Cowpens, Jan. 17,	1781
Battle of Gifford, N. C. March, 15,	1781
Massacre of Groton Ct., Sept. 6.	1781
Battle of Eutaw Springs, Sept. 9,	1781
Battle of King's Mountain, Oct. 7,	1781
Cornwallis and his army taken, Oct. 19,	1781

Epigram.—An old gentleman of the name of Gould married a girl of nineteen. He wrote a letter to a friend, informing him of the happy event, with this couplet:

'So you see, my dear friend, though eighty years old,

A girl of nineteen falls in love with old Gould.'

He received a reply in these terms:

'A girl of nineteen may love Gould, it is true,
But, believe me, dear sir, it is Gold, without U.'

Marriages.

In Brunswick, by Rev. Mr. Adams, Mr. Charles J. Noyes to Miss Arria Easterbrook. Mr. Joseph O'Brien, of Philadelphia, to Miss Hannah O'Brien, of Brunswick.

In Harpswell, Mr. Thomas Brown to Miss Eleanor Alexander.

In Jefferson, Rev. William Pool, of Whitefield, to Miss Harriett Newell, daughter of the late Rev. Wm. Allen.

Deaths.

In this town, on Sabbath morning last, Mrs. Fanny, widow of the late Reuben Bra nard, aged 73.

In this town Mrs. Nancy, wife of Mr. Frederick Lacroix, aged 45. A child of Mr. Elijah Jacobs.

In Brunswick, Mr. Noah Melcher, aged 73.—Deacon Samuel Dunlap, aged 94. Miss Betsey Eaton, aged 84.

In Andover, Dea. Isaac Abbot, aged 91, a soldier of the revolution.

TO AUTHORS.

In the course of the last year the Publishers of the Galaxy offered sums as prizes for literary articles. The time fixed for their reception was the First of June of the present year, and the Publishers found to their regret that not a sufficient number had been received to authorize presenting them to a committee for judgment. Determined, however, to do all in our power to please our subscribers—determined to provide for the Galaxy the best literary articles which can be obtained, we resolved to INCREASE THE SUM FORMERLY PROPOSED, in order that it may be considered an object for writers to compete for the prizes, and that better productions may be the result; we, therefore, offer a prize of ONE HUNDRED DOLLARS for the best Tale, TWENTY-FIVE for the second best, and TWENTY-FIVE for the best POEM.

The Manuscripts must be sent post paid, to the publishers, before the First of October next, at which time they will be handed to a Committee for their decision.

We also propose to send the Galaxy free to unsuccessful authors, whose productions may be deemed worthy of publication.

Boston, June 1, 1836.

Watches, Clocks and Jewelry Repaired.

The subscriber would respectfully inform the public that he has opened a shop at Readfield Corner, where he will faithfully attend to the repair of Clocks and Watches of all kinds.

He also has for sale a good assortment of Watches, Gold Necklaces, Silver and Steel Bowed Spectacles, Silver Thimbles, Silver and silver plated Spoons, Ear Nobs and Drops, Gold Finger Rings, &c. &c. **AMASA W. HALL.**

Readfield Corner, July 28, 1836.

N. B. Old Gold and silver taken in exchange for new.

Agricultural Notice.

The members of the Ken. Co. Ag. Society are reminded that their semi-annual meeting will be holden at the Masonic Hall in Winthrop village, on Wednesday the 31st day of August next, at one o'clock in the afternoon.

This being the only meeting that will be held previous to the Cattle Show and Fair, and as business of importance is to be transacted, it is hoped that a general attendance of the members will be present.

WM. NOYES, Rec. Sec'y.

Winthrop, July 20, 1836.

KENNEBEC & BOSTON U. STATES MAIL STEAM PACKET LINE.

The Steam Packet NEW ENGLAND,

NATHANIEL KIMBALL, Master,

Will leave Gardiner every Monday and Friday at 3 o'clock P. M., and Bath at 6 o'clock P. M.

Leave Lewis' Wharf, Boston, for Bath and Gardiner, every Wednesday and Saturday at 7 o'clock P. M.

Carriages will be in readiness to take passengers to and from Hallowell, Augusta and Waterville, on the arrival of the boat, and on the days of her sailing.

FARE.

From Gardiner to Boston \$4.00 } and
" Bath to " 3.50 } found.

The Steam boat TICONIC will run to Waterville, in connection with the New England, when the state of the river will permit.

The New ENGLAND is 2 1-2 years old—173 feet long—307 tons burthen, and the fastest boat that ever run North of Cape Cod.

AGENTS.

Messrs. T. G. JEWETT, Gardiner,

J. BEALS, Bath,

M. W. M. GREEN, Boston.

Gardiner, June, 1836.

Notice.

At a legal meeting of the inhabitants of the town of Winthrop, holden on the 2d day of May, 1836, Voted, That the subscribers be a Committee to invite a loan to the town not exceeding Three Thousand Dollars, the interest to be paid yearly and one sixth part of the principal, for the purpose of purchasing a farm for the support of the poor. Any information on the subject to us or either of us will be laid before the town.

ELIJAH WOOD,
NATHAN HOWARD,
STEPHEN SEWALL.

Winthrop, June 4, 1836. tf.

Greenleaf's

Patent Cheese Press.

This Press is a very simple, cheap and efficient contrivance. Its principal advantage is, that its power is progressive—being sufficiently light at first, and increasing as the curd, by becoming more compact, presents a greater resistance. In this respect it is believed to be superior to every other Press now in use. It has been introduced into several of the States, and has everywhere received the approbation of judicious manufacturers of cheese.

Persons wishing to purchase exclusive rights for Counties or towns will please apply to the subscriber, who will give immediate and profitable employment to a number of active trustworthy agents.

MOSES MERRILL,

Joint Proprietor and General Agent.

Andover, Maine, March 10, 1836. 6m7

Notice.

EZRA WHITMAN to his friends,
This humble notice greeting sends,
To inform them what he had before,
With stock just added to his store;
And further, that this kind of trade is,
Mostly kept up for the Ladies.
His stock consists of Watches fine,
From fifty dollars down to nine;
With Seals to match of Filligree,
And some are sold as low as three;
He has Timepieces which he says
Will run from eight to fifteen days;
Together with gold seals and rings,
Adorned with topaz precious things.
Ear rings and breast pins finely set,
With jasper topaz Pearl and jet;
Neck-chains made of gold and hair,
And lots of fine britania ware,
The last of which both nice and bright is,
Of all patterns and all prices—
Safety chains, and plated ware,
And silver thimbles for the fair;
Spoons of silver cheaply sold—
And spectacles for young and old;
Press glass, casters, japanned lamps—
Block-tin tea-pots, letter stamps;
Stands for watches, sticks for candles—
Carving knives with buck-horn handles;
Lamps for hanging different ways—
Tumblers, coffee pots and trays;
Razors, pen-knives, eyes and hooks—
And men's morocco pocket books;
Spoons for mustard, and tea bells—
Combs of horn and tortoise shells;
Scissors, needles, fans, and men's
Calf skin wallets and steel pens;
Buttons, tooth picks, belts and brushes,
With powders made to clean the tushes;
Stilettoes, tweezers,ilet rings,
Egyptian beads and fiddle strings;
Combs of silver pins for hair,
Such ornaments as Ladies wear;
Neck-stock and frames for miniatures,
Tobacco-boxes for old chewers;
Harps, flutes and flagelets,
Kerseymeres and Satinets;
Snuff boxes, nursing tubes with screws,
And baskets such as ladies use;
Japan and gilt Thermometers,
And patent right Odometers;
Brass andirons of size to please,
A patent right for pressing cheese;
Roasting Jacks with up right spit,
Ladies gloves warranted to fit;
Buckles for belts and plated ladles,
Patent churns and patent cradles;
All of which, with other trash,
Can now be purchased cheap for cash.

EZRA WHITMAN, Jr.

Winthrop, July 26, 1836.

Strayed

From the inclosure of the subscriber on the 17th or 18th inst. two 3 year old light red COLTS with black manes and tails. One of the Colts had one white hind foot and a small star in the forehead—the other had no spots on him. One was a pretty fast trotter, and the other a middling. Whoever will return said Colts or give information where they can be found shall be suitably rewarded.

BENJAMIN PACKARD.

East Winthrop, July 21, 1836.

Commissioners' Notice.

We, the subscribers, having been appointed by the Hon. H. W. FULLER, Judge of Probate for the County of Kennebec, to receive and examine the claims of the several creditors to the estate of WM. B. SPEAR, late of Wayne in said County, deceased, represented insolvent, hereby give notice that six months from the eleventh day of July instant, are allowed to the said creditors to bring in and prove their claims; and that we shall attend that service, at the office of ALEX. BELCHER, in Winthrop, on the first Mondays of October, November and December next, from one o'clock P. M. to five o'clock P. M. and on the second Monday of January next, from ten o'clock A. M. to three o'clock P. M. at the house of JAMES MOULTON, Inkeeper in said Wayne.

ALEX. BELCHER,
SETH MAY.

July 21st, 1836.

3w.

Notice

Is hereby given, that a meeting of the persons incorporated into a Company by the name of the *Readfield, Winthrop and Cobbosseecontee Canal and Rail Road Company*, will be held at the Masonic Hall, in Winthrop Village, on Thursday the 18th day of August next, at 2 o'clock P. M. for the purpose of organizing said Company, adopting By-Laws, and taking the necessary measures to carry into effect the object contemplated. All persons desirous of seeing this important work go forward, and willing to cooperate in advancing it, are desired to attend the meeting.

ELIJAH WOOD,
R. H. GARDINER,
SAM'L P. BENSON,
JOHN FAIRBANKS,
E. HOLMES,
NATHAN FOSTER,
DAVID STANLEY,

Persons named in the Act, and authorized to call the first meeting.

July 28 1836.

Will the Newspapers in this County please insert?

NOTICE is hereby given, that the subscriber has been duly appointed Administrator of all and singular the goods and estate which were of Enoch Woon, late of Winthrop, in the county of Kennebec, deceased, intestate, and has undertaken that trust by giving bond as the law directs:—All persons therefore, having demands against the estate of said deceased are desired to exhibit the same for settlement; and all indebted to said estate are requested to make immediate payment to

AMASA WOOD, Administrator.

Winthrop, June 26, 1836.

3w24

To the Honorable H. W. FULLER, Judge of the Court of Probate within and for the County of Kennebec.

The petition and representation of JACOB McKENNEY, Guardian of DAVID LITTLEFIELD, of Greene, in the county of Kennebec, a Minor, respectfully shews that said Minor is seized and possessed of certain real estate, situate in said Greene, and described as follows, viz: the homestead that was of DAVID LITTLEFIELD, late of said Greene, deceased, that said estate is unproductive of any benefit to said minor and that it will be for the interest of said minor that the same should be sold and the proceeds put out and secured on interest. He therefore prays your honor that he may be authorized and empowered agreeably to law to sell at public or private sale the above described real estate, or such part of it as in your opinion may be expedient. All of which is respectfully submitted.

JACOB McKENNEY.

COUNTY OF KENNEBEC, ss.—At a Court of Probate, held in Monmouth on the second Monday of July, 1836.

On the Petition aforesaid, Ordered, That notice be given by publishing a copy of said petition, with this order thereon, three weeks successively in the *Maine Farmer*, a newspaper printed in Winthrop, that all persons interested may attend on the second Monday of August next, at the Court of Probate then to be holden in Augusta, and show cause, if any, why the prayer of said petition should not be granted. Such notice to be given before said Court. H. W. FULLER, Judge.

Attest: GEO. ROBINSON, Register.

A true copy of the petition and order thereon.

Attest: GEO. ROBINSON, Register.

Freedom.

Know all men by these presents, That I, JOHN HOUSE of Wayne, in the County of Kennebec, and State of Maine, in consideration of Ten Dollars, paid by my son ZACHERIAH P. HOUSE, I have this day relinquished to him his time till he shall arrive to the full age of twenty-one years; with power to trade and transact business for himself, so that neither I the said John House nor any person under me, my heirs or assigns, shall in any way claim a right to the earnings of the said Zacheriah, from this date until he arrives to the full age of twenty-one years.

Given under my hand and seal this 12th day of July Eighteen hundred and thirty-six.

JOHN HOUSE.

Witness.

FRANCIS J. BOWLES, }
GEO. W. FAIRBANKS. }

Poetry.

The Worm and Flower

BY J. MONTGOMERY.

You're spinning for my lady, Worm,
Silk garments for the fair;
You're spinning rainbows for a form
More beautiful than air;
When air is bright with sunbeams,
And morning mists arise
From woody vales and mountain streams,
To blue autumnal skies.

You're training for my lady, flower!
You're opening for my love
The glory of her summer bower,
While sky-larks soar above.
Go, twine her locks with rose-buds,
Or breathe upon her breast;
While zephyrs curl the water floods,
That rock the halcyon's nest.

But Oh! there is another worm *
Ere long will visit her,
And revel on her lovely form
In the dark sepulchre:
Yet from that sepulchre shall spring
A flower as sweet as this:
Hard by the nightingale shall sing,
Soft winds its petals kiss.

Frail emblems of frail beauty, ye,
In beauty who would trust;
Since all that charms the eye must be
Consigned to worms and dust.
Yet like the flower that decks the tomb,
Her soul shall quit the clod,
And shine in Amaranthine bloom!
Fast by the throne of God!

Miscellany.

Considerations for Young Men.

CONCLUSION.

In drawing my discursive remarks to a close, I would express a hope that both he who has written, and he who shall read them, though strangers in this, may be friends and fellow-citizens in a better world. If these rambling thoughts shall have been the means of awaking desires for that brighter scene, and of turning the youthful feet into the path which leads to eternal life; the pleasure of recognition, even in a single instance, shall sweeten the joys of heaven, and be to the writer an abundant reward.

In perusing these pages, you may, occasionally, discern a current of remarks which appears to savor of severity; but remember that no severity was intended. You must attribute the point and the earnestness with which the claims of religion are pressed upon your attention, to that deep sense of its importance which the writer entertains, together with a faint, though fearful, perception of the value and the danger of the soul. If it were a subject of minor importance, or if a neglect of it were not attended with consequences so enduring and tremendous, I should have avoided animadversion, and courted your approbation, rather than incurred your censure.

When I touch the momentous subject of religion, and speak of its bearing on the interests of the soul, it becomes me, as I fear my Maker, and feel anxious for your eternal welfare, to address you in terms at once affectionate, pungent, and solemn. Such has been my aim.

I have also endeavored to give to worldly pleasures all the power of contributing to our felicity which their votaries can honestly demand. You will bear me witness, that these pages are not marked by a system of proscription, which condemns sublunary good, and tolerates nothing but monastic strictness and austerity. While I have graduated earthly pleasures on a scale, which will permit you to enjoy them with moderation and with gratitude, I have endeavored to allure you on to joys more permanent and satisfactory. It has been my object to detach you from earth, and to fix your hopes and anticipations on heaven.

Religion has not been represented as withering the flowers in your path, as spreading the frost of death upon the beauties of creation, or covering all nature with funereal gloom. On the contrary, I have endeavored to convince you, that her presence

is the signal for nature to deck herself to richer robes, and present to the eye of her admirer a diviner aspect. Yes; it is religion that couches the eye, and opens upon it, from every visible object, new wonders which had hitherto been concealed. It is her magic wand that infuses into the glories of creation a life and glow, which make inanimate things eloquent with beauty. Believe it or not, the fact is certain, that the highest relish for nature can be his alone, who, with a glowing fancy and a feeling heart, possesses the piety which acknowledges and adores his God in all.

You will perceive, that in depicting the dangers and temptations to which the young are exposed, I speak in a strain of deep toned warning. It is because I have so often witnessed the wreck of youthful character and parental hope. It is because I would oppose a barrier between you and a similar destruction.

I have been encouraged in the prosecution of this little work, by the consideration that I am addressing those whose characters may not have taken a fixed and unalterable mould. They who have advanced far into the vale of life—whose powers are always concentrated upon earth, seem to have acquired a tenacity of purpose, which the strongest arguments of religion cannot shake. Like some species of tendrils which encircle the pine or the oak, and, in time, become incorporated with the very trunk which they clasp, these earthly minds, clinging to the world, appear at last riveted and irreclaimable. But I would fondly believe that your heart is not yet so callous, and that you have not yet passed into evil habits, from which it were hopeless to attempt your reformation. I would persuade myself that these pages may speak to many a conscience not yet benumbed by vice, and to many a bosom not steeled against conviction.

If you are young, you may yet be impressed by the motives which I have presented. Your character is yet susceptible of a change that would render you an ornament to the community, and the candidate for a brighter world. If you have begun a course of vicious pleasures, and, by each successive indulgence, found yourself more hardened and reckless in your career, may these pages under the blessing of God, arrest your progress and redeem you from destruction. If you are satisfied with your own goodness, and are indifferent to the claims of the gospel, may these warnings, through divine mercy, startle and reclaim you. If prejudice against religion has preoccupied your mind; if, instead of reverencing her institutions, and respecting her advocates, you have been casting contempt upon them, God grant that these friendly communications may correct the error, and draw you to the sacred temple, by the glories of the Divinity who inhabits it.

Whatever may be your feelings in relation to these sentiments, certain I am that your own conscience must pass upon them a favorable verdict. While reading them, your conscience shall approve, perhaps your heart shall resolve; but if, when you rise from the perusal, and mingle in the busy scenes of life, you carry them not into practice; if you disregard the warnings, and reject the invitations, which are here given: rest assured, my reader, you make your destruction the more probable, and erect another formidable barrier to your salvation.

Here we must part. I present you these letters, as the pledge of my interest in your welfare. I have written them for your benefit. It is my ardent wish that, as you survey the brief span which God has given you on earth, they may whisper in your ear the truth, that 'life is but a vapor, which appeareth but a little while, and then vanisheth away.' As you anticipate with exulting feelings the prospect and pleasures of life; may this volume bid you moderate your expectations from earth, and urge you to seek a better and more enduring substance in heaven. May it be to you, a monitor to warn, a light to guide, and a panoply to protect.

Particular Notice.

The subscriber being about to make some alteration in his business, requests all persons indebted to WILLIAM NOYES & Co. whose accounts have been standing more than a year, to call and settle immediately. WM. NOYES.

Farmer Office, Winthrop, July 13, 1836.

Eastern Steamboat Mail Line
FOR

Boston, Portland, Bath, Hallowell, Bangor, Eastport and St. John's, N. B.

The PORTLAND, 450 tons, Capt. Jabez Howes,
" INDEPENDENCE, 500 " " Thomas Howes,
" MACDONOUGH, 300 " " Andrew Brown,
" BANGOR, 400 " " Sam'l H. Howes,
" ROYAL TAR, 400 " " Reed.

The splendid Steamers Portland and Independence, will run every night, (Sundays excepted,) between Boston and Portland—leaving Eastern Steamboat Wharf, foot of Hanover street, Boston—and Andrew's Wharf PORTLAND, at 7 o'clock P. M.

The Portland

LEAVES BOSTON, on Tuesdays, Thursdays and Saturdays,—and PORTLAND on Mondays, Wednesdays, and Fridays.

The Independence

LEAVES BOSTON on Mondays, Wednesdays, and Fridays,—and PORTLAND on Tuesdays, Thursdays and Saturdays. These Steamers are expressly adapted for a sea route, and provided with extra Boats and life preservers.

THE SUPERIOR STEAMER

Macdonough,

HAS been put in perfect order, improved in model and speed, and will run daily between Portland and Hallowell, touching at Bath and Gardiner—will leave Portland after the arrival of the Boston Boat, at 8 o'clock A. M., on Tuesdays, Thursdays and Saturdays, and Hallowell, on Mondays, Wednesdays and Fridays, at 9 o'clock A. M., connecting with the Night Boats for Boston.

THE FAVORITE STEAMER

Bangor,

WILL run as a Day Boat between Portland and Bangor, touching at Owl's Head, Saturday Cove, Bucksport, Frankfort and Hampden—she will leave Portland on Wednesdays and Saturdays, at 6 o'clock, A. M. immediately after the arrival of the Boston Boat, and connecting with the Night Boats for Boston. She is furnished with a Fire Engine, life Preservers, Cork Matresses, and Four Boats.

One half the Portland and Independence will be reserved for the passengers from the Penobscot, and ample accommodations reserved for those from the Kennebec.

THE NEW AND SUPERIOR STEAMER

Royal Tar,

WILL run weekly between Portland and St. John's N. B., touching at Eastport. She will leave Portland on Fridays, after the arrival of the Portland from Boston, and St. John's on Wednesday afternoon in season to place her passengers in the Independence on Thursday evening.

FARE from Boston to Portland \$3.
" from Boston to Bath \$3 50.
" from Boston to Hallowell \$4.
" from Portland to Bangor \$4.
" from Portland to Eastport \$6.
" from Portland to St. John's \$8.
" from Portland to Bath \$1 50.
" from Portland to Hallowell \$2.
" from Hallowell to Bath \$1.

Deck passing at reduced rates.

Freight received every day for all the above ports.

The Proprietors of the Boats, however, will not be responsible for any Bank Bills, Notes, Drafts, Packages, Trunks, or other articles of value, unless the value is disclosed, a proportionate price paid, and a written receipt taken signed by the Captain or Clerk.

All baggage at the sole risk of the owners thereof. Carriages will be in readiness to take passengers to and from the Macdonough at Hallowell to Augusta and Waterville, on the arrival of the boats, and on the days of her sailing.

Books kept at Steven's, Barker's, Hutchins', Wild's, Johnson & Moor's, Sawtell's Augusta, and Hallowell House, Haskell & Burnham's, Paine's and Pratt's Hallowell.

Apply to CHARLES MOODY, Fore st.
LEONARD BILLINGS, Agent, } Port-
Andrew's wharf, } land.
or to A. H. HOWARD, Agent, Hallowell.
May 18.